



2002 Fidelitas Cabernet Sauvignon

Champoux Vineyards

Columbia Valley

WINEMAKER'S NOTES

Rich, powerful, and big—yet soft and silky, our 2002 Champoux Vineyards Cabernet Sauvignon is a hearty wine that's not afraid to show its sensitive side. Created with amazing fruit from Champoux Vineyards, its wonderful texture reveals layers of black and red fruits interwoven with cocoa powder, leather, vanilla, and minerals.

VINTAGE

Due to an overall mild winter and moderate spring weather, the growing season got off to a slow start. Warm summer temperatures led to a nearly normal ripening period of mid-September. Long, warm days and cool nighttime temperatures resulted in nearly perfect conditions for ideal fruit maturation.

VINEYARD

This grapes for this wine were harvested from one of the finest vineyards in Washington State—Champoux Vineyard. This 175-acre vineyard located near the Columbia River is home to some of the most well-established vines in the state. It is known and respected for numerous varieties, particularly the top-quality Cabernet Sauvignon grapes it produces.

FERMENTATION AND AGING

All the fruit for Fidelitas was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to the fermentation tanks where the wines were either punched down three times daily or pumped over twice daily. Primary fermentation lasted five to ten days after which time the wines were gently pressed off and went immediately to barrels. Once fermentation was complete in barrel, all wines were then put through malolactic fermentation in barrel. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

OAK AGING

20 months

100% New French and American Oak

ALCOHOL

14.5%

RELEASE DATE

November 1, 2004

